




SNAPPER ROCKS

The image shows the interior of a restaurant named Snappers. A prominent feature is a tall, cylindrical pillar covered in white square tiles, with a section of yellow tiles at the base. A large, glowing, woven pendant light hangs from the ceiling. In the foreground, a person is seated at a table, looking out towards a large window with white shutters. The table is set with glassware and bottles. The background shows a dining area with white chairs and tables, and a large green plant in the foreground on the right.

THE VENUE - SNAPPERS

Overlooking the beautiful Darwin Waterfront, Snapper Rocks; NT's favourite smart casual beachside venue. Sweeping grass lawns, the wave pool, convention centre, lagoon pool and Darwin harbour.

This bright and beautiful space is every host's dream; segmenting into an array of spaces, all offering a different experience, for our, and your guests.

Add in our chefs, highlighting local seasonal produce and we have all the ingredients for the perfect beachside event.

THE AREAS

THE LAWN

There really is no better place to enjoy the Darwin Waterfront. Book our lawn for a dry season celebration under the stars. (Max 48)

THE ALFRESCO

Beautiful area all year round, with festoon lighting, hanging plants and totally covered from the elements. (Max 44)

ALFRESCO BAR

Casual bar area, located in the alfresco, for your more casual, stand-up casual drinks and canapés (Max 30)

DINING ROOM

Inside the beautifully designed beach inspired restaurant, featuring artworks by Paul Arnold, ceiling fans and air conditioning. (Max 60)





GROUP DINING MENU

Available for groups of 12-60 for lunch and dinner

2 Courses - \$60

3 Courses - \$72

ENTRÉE *select 1 of the below.*

Lemongrass, turmeric, free range chicken skewers

Fish Wings, local reef fish, peri peri

Cauliflower & lentil popcorn, chilli, tomato, cos

MAIN *select 1 of the below.*

Daily market fish, see team for details.

Peri Peri free range chicken, skin on, couscous, rocket, corn

10 hour lamb shoulder, cauliflower, couscous, cos, fetta, lemon

Potato Gnocchi burnt miso, wild mushroom, watercress, sage

SIDES *to share.*

Roasted Pumpkin, Rocket Salad, Nori Chips

DESSERTS *select 1 of the below.*

Triple chocolate tart, wattle seed, honeycomb, raspberry sorbet

Mango panna cotta, lemon curd, chocolate crumble, ice cream

Seasonal sorbets

PREMIUM DINING MENU \$120

Available for groups of 10-100 for lunch and dinner
2 Courses \$75 - 3 Courses \$90 - 4 Courses \$110- 5 Courses - \$120

FIRST *Sharing board*

Oysters, mignonette, finger lime
Snapper ceviche, avocado, jalapeno, radish, ruby grapefruit
Sardines local pickled sardines, tomato, focaccia

SECOND *select 1 of the below.*

Lemongrass, turmeric, free range chicken skewers
Fish Wings, local reef fish, peri peri
Cauliflower & lentil popcorn, chilli, tomato, cos

THIRD *select 1 of the below.*

Charcoal prawn, salsa verde
Gulf of Carpentaria bay lobster, lemon, garlic
Salt & pepper crocodile, miso, cabbage slaw salad
Fried logillo local squid, Geraldton wax, leaves

FOURTH *select 1 of the below.*

Grass fed eye fillet, broccolini, pumpkin, snake beans, jus
Barramundi, wild caught, fennel pickle, kipfler, greens
10 hr lamb shoulder, cauliflower, couscous, cos, fetta, lemon
Wild-caught local snapper, cashew sauce, papaya, coriander

FIFTH *select 1 of the below.*

Triple chocolate tart, wattle seed, honeycomb, raspberry sorbet
Mango panna cotta, lemon curd, chocolate crumble, ice cream
Seasonal sorbets





SHARING MENU \$75

Available for groups of 4-120 for lunch and dinner

FIRST

House baked potato focaccia, rosemary, garlic, balsamic, olive oil

SECOND

Lemongrass & turmeric chicken skewers

THIRD

Snapper ceviche, avocado, jalapeno, radish, ruby grapefruit
Fried lolligo squid, Geraldton wax, cabbage slaw, aioli

FOURTH

Wild caught local snapper, papaya, coriander, cashew sauce
10 hour lamb shoulder, cauliflower, couscous, cos, fetta, lemon

SIDES

Seasonal Sides

KIDS MENU

Available with groups / function packages for children under the age of 12.

\$16 per child

MAINS *choice of*

Beef slider, lean beef, milk bun, cheese, tomato sauce, nori chips

Lemongrass chicken skewers, turmeric, nori chips, aioli

Kids bolognaise, egg free spaghetti, pecorino cheese

Kids fish & chips, lightly battered local reef fish, sauce, chips

DESSERTS *choice of*

Chocolate ice cream

Vanilla ice cream with brownie crumb





LIGHT MEALS MENU

Available for groups of 12-100 from 11.30am - 4.30pm

- 1 Courses - \$24
- 2 Courses - \$42
- 3 Courses - \$52

ENTRÉE *to share, select 2*

- Salt & pepper crocodile
- Fish wings, peri peri
- Chicken lemongrass skewers

LIGHT MEALS *select 1 of the below.*

- Slow cook lamb bao (2)
- Snapper sushi bowl
- Local reef fish beer battered
- Snapper salad, grilled snapper, leaves

SIDES *to share.*

- Roasted Pumpkin, Rocket Salad, Nori Chips

DESSERTS *select 1 of the below.*

- Triple chocolate tart, wattle seed, honeycomb, raspberry sorbet
- Mango panna cotta, lemon curd, chocolate crumble, ice cream
- Seasonal sorbets

BEVERAGE PACKAGES

Either available as a bar tab or as a set price per time period

2 hours \$50 || 3 hours \$65 || 4 hours \$75

SPARKLING *select 1*

Redbank Prosecco

Wicks Estate Vintage Sparkling

NV Sidewood Estate, 'Nearly Naked' Sparkling

WHITE WINE *select 2*

Apostrophe Riesling Sauvignon Gris Great Southern, WA

Deep Wood 'Ivory' Sem Sauvignon Blanc Margaret River, WA

Xanadu 'Circa 77' Chardonnay Margaret River, WA

RED WINE *select 2*

Apostrophe Cunoise Grenache Shiraz Geat Southern, WA

Xanadu 'Circa 77' Shiraz Margaret River, WA

BEERS

Alice Springs Brewing Co, Territory Mid 3.5%, NT

Great Northern Super Crisp Lager 3.5%, QLD

Gage Roads Yeah Bouy XPA 0.5%, WA (can)

Balter XPA 5%, QLD

PREMIUM BEVERAGE PACKAGE

2 hours \$60 || 3 hours \$75 || 4 hours \$85

SPARKLING *select 1*

Redbank Prosecco

Clover Hill NV Cuvée

Sidewood Estate, 'Nearly Naked' Sparkling

Sidewoods, Sparkling Rose Adelaide Hills, SA

WHITE WINE *select 2*

Rieslingfreak 'No 4' Riesling Eden Valley, SA

Stella Bella Semillon Sauvignon Blanc Margaret River, WA

Shaw & Smith Sauvignon Blanc Adelaide Hills, SA

Xanadu 'Circa 77' Chardonnay Margaret River, WA

RED WINE *select 2*

Riposte Pinot Noir Adelaide Hills, SA

Kalleske 'Moppa' Shiraz Barossa, SA

Penley Estate 'Gryphon' Cabernet Sauvignon Merlot

BEERS

Alice Springs Brewing Co, Territory Mid 3.5%, NT

Great Northern Super Crisp Lager 3.5%, QLD

Gage Roads Yeah Bouy XPA 0.5%, WA (can)

Balter XPA 5%, QLD

FREQUENTLY ASKED QUESTIONS

Can I change the dishes on the set menu?

We may be able to add or swap items on the set menus to meet your preferences depending on when your booking is. A price change may be applicable depending on your preferences.

You are more than welcome to bring small table decorations such as flowers. We are a balloon & confetti free venue due to our proximity to the ocean. If you hire an exclusive area such as the alfresco bar, alfresco or the dining room with a minimum spend you may bring a free-standing sign or an easel.

Snapper Rocks is always bookable for reservations so we cannot reserve a secondary table / area for you for drinks. If you would like to arrive early to have pre- dinner drinks at your table, please speak with the events manager about availability. We are happy, at the time of booking, to discuss potential options around pre dinner drinks.

Minimum spends are applicable to all our event spaces. These spends vary depending on the space, date, and time of your booking. The minimum spend is for food and beverages only. If your minimum spend is not reached, you will be charged a venue hire fee to make up the difference.

Yes, we can cater to all dietary requirements and will change the set menu as needed to accommodate. Can you please let us know your requirements up to 48 hours prior to the reservation. We may not be able to provide these options in advance as it can change depending on seasonal availability.

Yes, we have a kid's dining menu available. These are available to all children up to 12 years old.

Yes, there is parking at the Darwin Waterfront multistorey carpark, however during peak times we do advise leaving early and accounting for time to find parking as it can be quite busy. If this carpark is full there is also a carpark under the convention centre.

You are more than welcome to bring your own cake. We charge a cakeage fee of \$5 per person. If you reserve an area exclusively, you may have a cake table. If not, we can store any small cakes in our fridge until you are ready for it to be served.

Depending on the size of your group and prior group booking, you could be seated on a long table or multiple smaller tables in the one area. Groups over 14 will be seated at multiple tables.

Can we do a la carte dining for a group of 16?

For groups 15 or above it is our policy to only offer our great group and function packs.

TERMS & CONDITIONS

MINIMUM SPEND REQUIREMENTS

A Minimum spend will be quoted for each function or event. They are based on seasonality and other requirements. Minimum spends are based on Food and Beverage Only. If you do not reach the minimum spend you will be charged a venue hire fee up to the minimum spend. Minimum Spends are subject to change depending on current food & beverage costs.

DEPOSIT

A credit card authentication will be required to secure your booking. Event deposits are strictly non-refundable.

CANCELLATION OF A FUNCTION / EVENT

Notification in writing via email is required for any cancellation prior to your booking date. Cancellations will result in a loss of your deposit. Cancellations made less than 7 days prior to your booking date will incur a charge of 50% of the agreed minimum spend. Cancellations made less than 48 hours prior to your booking date will incur a charge of 100% of the agreed minimum spend.

EXCLUSIVE VENUE HIRE:

An initial deposit of 20% of your quoted minimum spend is required at the time of booking to secure exclusive use. The remaining balance is due 4 weeks prior to your event. The is payable by EFT bank transfer. A \$2000 hire fee applies on top of the agreed minimum spend and is also due 4 weeks prior to the event.

CANCELLATION OF AN EVENT BY SNAPPER ROCKS

The Snapper Rocks team reserves the right to cancel any function or event or any associated event at its sole discretion. In the event of The Snapper Rocks cancelling an event, Snapper Rocks will refund any deposits paid by you less any costs and fees incurred. Snapper Rocks expressly excludes any liability for any direct or indirect losses or damages, arising as a result of such cancellation, for example travel or accommodation costs incurred. In the event of a cancellation Snapper Rocks will endeavour to reschedule the event using reasonable measures and the parties agree to negotiate in good faith in such circumstances.

CHANGE OF DATES

Where possible Snapper Rocks will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation policy applies.

FINAL NUMBERS

Final Number must be confirmed 48 hours prior to your event. This is the number of guests you will be charged for. If your guest numbers reduce less than 48 hours prior to your booking, you will be charged for the confirmed number. While we will endeavour to accommodate an increase in numbers, we cannot guarantee a larger table/area without reasonable notice.

PAYMENTS

Food must be paid for in one transaction. We do not invoice for payment after the event conclusion, unless negotiated prior to the event, during the reservation process. Cheques are not accepted. We also do not offer split bills for beverages and food. Our preferred method of payment is by EFT transfer. Credit Cards are accepted. The following fees apply on credit card - Amex 1.76%, Visa & Mastercard 0.8%.

MENUS AND DIETARY REQUIREMENTS

Our menus and menu prices are subject to change due to seasonal availability. While we will endeavour to contact you, menus may be changed without prior notice.

Set Menu changes can be requested at additional costs. These will be approved by the events manager.

Please advise us of any dietary requirements at least 7 days prior to your event.

Event organisers are not permitted to supply their own food or beverages under any circumstances (Cakes are an exception.)

EXTERNAL SUPPLIERS

All set-up equipment provided by external suppliers must be approved by the events manager. All equipment must be dropped off at the time indicated by the events manager and removed from the venue at the agreed event end time. The Snapper Rocks is unable to store anything that has been brought in by an external supplier past the event conclusion time.

CAKES

A standard charge of \$5 per person will be incurred for bringing your own cake to the venue. The cake will be presented to you at the table and cut up by our kitchen team.

NOISE LEVELS

As we are located in a residential area we are obligated to maintain reasonable noise levels. Noise levels are monitored during functions and we will, at our discretion, determine if adjustments need to be made.

It is the responsibility of the event client to ensure that guests comply with this policy. All entertainment must be approved by management, strictly no drums or amplified instruments are permitted.

SIGNAGE/ DECORATIONS

Nothing is to be nailed, screwed, stapled, taped, or adhered to any wall, door, floor, or surface in the venue. This is inclusive of the inside and outside of the building. Decorations may only be displayed if you have agreed to a minimum spend for an exclusive area. All decorations must be approved by the event manager. Any damage to the venue will incur a damages charge.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Snapper Rocks reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

DUTY OF CARE

Under the liquor licensing laws of Northern Territory, we have a duty of care to all our clients and reserve the right of our duty manager to refuse service of alcohol to persons they deem are intoxicated and may do harm to themselves, other patrons or property.

RESPONSIBILITY

You assume full responsibility of the conduct of your guests and invitees, and you must ensure Snapper Rocks other guests and visitors are not disturbed by your function, guests or invitees.

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- Snapper Rocks does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

OUTSIDE EVENTS ON THE LAWN

Snapper Rocks takes no responsibility for bad weather. If part or all of the deck is booked for an event, a back-up indoor space will not be provided and your event may be cancelled as per the cancellation policy.